

30th St Market

December 2022

HOLIDAY WINES

I would like to say a huge gushing thank you for an amazing first year of wine club memberships! Starting this wine club just 7 months ago with 8 members and now we are closing the year out with 28! I think some of you may know me, but let me introduce myself- I am one of the owners here at 30th- my husband and I started this concept with the love of community, his love of sandwiches and my love of wine. The little bottle shop inside our market has been a dream of mine for many years, and seeing it blossom this year has shown us the potential it can continue to be! I started my career right out of college as a sales representative for a boutique wine distributor. While working in the industry and selling a small & unique portfolio, I was able to learn how diverse the world of wine really is. Beyond the Napa cabs, buttery chardonnays and expensive Bordeaux there are some amazing values and unique varietals that many people miss out on because they aren't mainstream. It taught me that you don't have to spend \$50 to get a really good bottle of wine! I hope you have enjoyed our selections and continue with us next year learning and drinking delicious wines!

I also hope you've been taking advantage of the 10% discount on all of our wines because let's be real, 3 wines a month ain't enough! We have even more exciting things planned for next year- wine dinners, winemaker tastings, blind tastings and happy hours just for wine club members!

Our gift to you!! The Wine Club bag is included with this month's subscription- we ask that you please bring it in each month to collect your wines!

Thank you again for supporting us and being a part of our small business,
Cheers & Happy Holidays!
~ Andrea

"My only regret in life is that I didn't drink enough Champagne." – Robert Noecker

CHALLAH FRENCH TOAST

- 6 extra-large eggs
- 1 cup milk/half & half or heavy cream
- 2 teaspoon cinnamon
- 1 zest of an orange
- 1 teaspoon pure vanilla extract
- 1 tsp of freshly grated nutmeg
- 1 tsp cardamom
- 5 tablespoons unsalted butter
- 8 3/4 -inch-thick slices of Challah

Directions

1. In a medium shallow baking dish or bowl, beat the eggs with the milk, spices, vanilla, and orange zest until blended. Working with 1 challah slice at a time, soak the bread in the egg mixture, turning several times.
2. Meanwhile, melt the butter in a large heavy skillet until bubbling. Add 2 of the soaked challah slices and cook until golden brown on the bottom, about 2 minutes. Turn and cook until golden brown on the second side, about 2 minutes longer. Repeat with the remaining egg-soaked challah. Serve hot with maple syrup.